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Dockets Management Branch (HFA-305)
Food and Drug Administration
5630 Fishers Lane, Rm. 1061
Rockville, MD 20852

Dear Colleague:

Re: nos. 98N-1230, 96P-0418, and 97P-0197

We've read that the FDA is seeking public comment on ways to reduce salmonella in eggs and is asking for comments from the public.

We have a suggestion: End forced molting of hens.

This seems self-evident, given the fact that research--including a study conducted by U.S. government scientists--shows that forced molting can be harmful to humans. Studies show that forced molting increases the frequency and severity of Salmonella enteritidis among hens. Apparently, the stressful conditions weaken the hens' immune systems that they become prone to disease and salmonella infections. The result is sick birds and contaminated eggs.

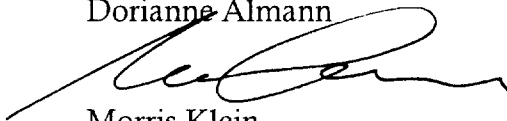
The most effective and direct way to reduce salmonella in eggs would be to eliminate the practice of forced molting.

Simply putting warning labels on egg cartons and regulating egg refrigeration temperatures is insufficient, given the fact problems are already incubating in the eggs.

Sincerely,



Dorianne Almann

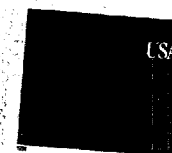


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96P-0418

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CROSS FILE SHEET

File Number: 98N-1230/ *C 298*

See File Number: 97P-0197/ *C 299*

96P-0418/ *C 298*